

# HUNTER 486

## STARTERS

- Chilled cucumber and avocado soup with brown shrimp £7.00
- Quinoa, rocket, grilled vegetables, Rosary goat's cheese, basil dressing £7.50
- Dressed Dorset crab, avocado, pink grapefruit £9.50
- Chicken, pistachio, apricot, baby gem and avocado salad £8.50
- Salmon tartare, pickled cucumber, crème fraîche £9.00
- Cured beef, artichokes, rocket, sun blushed tomatoes, parmesan £9.00
- Soused mackerel, pickled vegetables, horseradish cream £7.50

## THE STONE OVEN

- Fillet of cod, braised peas, spring onions, air dried ham, mint £16.50
- Rack of lamb, crushed potatoes, baby vegetables, herb broth £20.00
- Whole sea bass, orange butter, fennel and rocket salad £17.50
- Black leg chicken, peas, girolles, smoked bacon and thyme £19.00

## MAINS

- Steamed lemon sole fillets, samphire, brown shrimp butter £20.50
- Globe artichoke, grilled new potatoes, baby leeks, poached egg, hollandaise sauce £15.50
- Rose County rib eye with a choice of sauces and chips £24.00
- Flat Iron steak with a choice of sauces and chips £19.50
- Hunter burger in a brioche bun, onion marmalade and French fries £16.00
- Tomato risotto, basil oil, parmesan crisp £16.50
- Beer battered haddock, mushy peas, hand cut chips £16.50

## SIDES

- Spinach
- Green beans
- Chopped salad
- Tomato and onion salad
- Hand cut chips
- Sweet potato fries
- Mashed potatoes
- French fries

£3.95

## EXPRESS MENU

Served 12pm-7pm  
Monday-Saturday

Two courses £19.00  
Three courses £21.00

## SUNDAY ROAST

Served 12pm-10pm

Two courses £22.95

An optional 12.5% service charge will be added to your bill. Prices are inclusive of VAT.

Allergies- Please inform us immediately of any intolerances with food products, our kitchen will contain traces of many allergens and therefore it is not possible to give a guarantee that particular allergens may not be present in dishes, but we will endeavour to provide as much information as possible for you to make an informed choice.

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## CHAMPAGNE AND SPARKLING

|   | Glass<br>125ml | Bottle<br>750ml |
|---|----------------|-----------------|
| Bolla Prosecco Superiore di Conegliano e Valdobbiadene Brut, NV, IT | £7.50          | £38.00          |
| Camel Valley Brut, 2012, UK   | £9.50          | £50.00          |
| Taittinger Brut Reserve, NV, FR                                     | £12.50         | £65.00          |
| Taittinger Brut Prestige Rose, NV, FR                               | £14.00         | £80.00          |
| Taittinger Nocturne Sec, NV, FR                                     |                | £80.00          |
| Laurent - Perrier, Cuvee Rose Brut, NV, FR                          |                | £85.00          |
| Taittinger Brut Reserve, 2003, FR                                   |                | £95.00          |
| Taittinger Comtes de Champagne Blanc de Blancs, Brut, 2000, FR      |                | £195.00         |
| Dom Perignon Brut, Vintage, 2006, FR                                |                | £210.00         |
| Krug Grande Cuvee, Brut, NV, FR                                     |                | £225.00         |

## WHITE WINE

|   | Glass<br>175ml | Bottle<br>750ml |
|---|----------------|-----------------|
| Les Terres Basses de Laballe, Cotes de Gasgogne Blanc, 2014, FR         | £6.50          | £25.00          |
| Kleine Zalze Unwooded Chardonnay, Western Cape, 2015, SA                | £6.50          | £25.00          |
| Pinot Blanc Alsace, Portrait Range, Domaine Zinck, 2013, FR             | £7.50          | £28.00          |
| Chalk Hill Il Vivace Vermentino, McLaren Vale, 2014, AU                 | £8.00          | £30.00          |
| Neno de Vina Somoza Godello, Valdeorras, 2014, ES                       | £8.75          | £34.00          |
| Villa Maria Clifford Bay Reserve Sauvignon Blanc, Marlborough, 2013, NZ | £9.50          | £35.00          |
| San Salvatore Pian di Stio Fiano, Paestum, 2013, IT                     |                | £36.00          |
| Ceres Black Rabbit Riesling, Central Otago, 2015, NZ                    | £10.50         | £40.00          |
| Pecorino Abruzzo, Bianchi Grilli, Torre dei Beati, 2013, IT             |                | £45.00          |
| Gewurztraminer Alsace Grand Cru Eichberg, Dom. Zinck, 2011, FR          |                | £56.00          |
| Contino Rioja Blanco, 2012, ES  |                | £65.00          |
| Sanford Chardonnay, Santa Barbara County, 2011, US                      | £16.50         | £72.00          |
| Sancerre Blanc, Les Romaines, Domaine Vacheron, 2012, FR                |                | £74.00          |
| Chablis 1er Cru Fourchaume, J. Moreau et Fils, 2015, FR                 |                | £82.00          |

## ROSE WINE

|   |       |        |
|---|-------|--------|
| Estandon Heritage Rose, Cotes de Provence, 2014, FR | £7.00 | £27.00 |
| Te Awa Left Field Rose, Hawke's Bay, 2015, NZ       | £7.50 | £29.00 |
| Baigorri Rioja Rosado, 2015, ES                     | £8.00 | £32.00 |

## RED WINE

|  |        |        |
|--|--------|--------|
| Kleine Zalze Sangiovese, Coastal region, 2014, SA                    | £6.50  | £25.00 |
| Puro Malbec-Cabernet, Mendoza, 2014, AR                              | £8.00  | £32.00 |
| Ravenswood Old Vine Zinfandel, Lodi County, 2013, US                 | £8.00  | £32.00 |
| Passori Rosso, Veneto, 2014, IT                                      | £9.50  | £35.00 |
| Flor de Campo Pinot Noir, Santa Barbara County, 2013, US             | £10.75 | £45.00 |
| Châteauneuf-du-Pape, Bois de Pied Redal, Organic, Ogier, 2013, FR    |        | £48.00 |
| JJ Hahn Western Ridge 1975 Planting Shiraz, Barossa Valley, 2009, AU | £11.50 | £49.00 |
| Viña Real Rioja Gran Reserva, 2007, ES                               | £14.25 | £57.00 |
| Shannon Sanctuary Mount Bullet Merlot, Elgin Valley, 2012, SA        | £14.95 | £65.00 |
| Château Teyssier, Saint-Émilion Grand Cru, 2014, FR                  |        | £68.00 |
| Château Lamothe-Cissac Cuvée Vieilles Vignes, Haut-Médoc, 2012, FR   |        | £70.00 |
| David Duband, Morey- Saint- Denis Clos Sorbe, 2010, FR               |        | £75.00 |

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